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(19) **United States**(12) **Patent Application Publication**
Paluch(10) **Pub. No.: US 2002/0022079 A1**(43) **Pub. Date: Feb. 21, 2002**(54) **MULTICOMPONENT FOOD PRODUCT AND
METHODS OF MAKING AND USING THE
SAME**continuation-in-part of application No. 09/040,399,
filed on Mar. 18, 1998, now Pat. No. 6,117,477.**Publication Classification**(51) **Int. Cl.⁷** **A23K 1/00**(52) **U.S. Cl.** **426/635; 426/623**(76) **Inventor: Laura Paluch, Yorba Linda, CA (US)**

Correspondence Address:

FULBRIGHT & JAWORSKI, LLP**1301 MCKINNEY****SUITE 5100****HOUSTON, TX 77010-3095 (US)**(57) **ABSTRACT**

A dual texture pet or animal food product having inner and outer components. The soft inner component contains a mixture of lipid and solid ingredients and has a water activity, a_w , less than about 0.65 and a total moisture content less than about 15 wt %. The outer component is a cereal based shell containing at least one ingredient comprising a carbohydrate, fat, protein or combination thereof, the shell component having a total moisture content less than about 20 wt %. The shell component completely surrounds the soft inner component and is formed by the co-extrusion of the soft inner component within the shell component to form one dual component pet or animal food product.

(21) **Appl. No.: 09/945,994**(22) **Filed: Sep. 4, 2001****Related U.S. Application Data**

(63) Continuation of application No. 09/799,288, filed on Feb. 5, 2001, now Pat. No. 6,312,746, which is a continuation of application No. 09/570,646, filed on May 15, 2000, now Pat. No. 6,254,910, which is a

